

A Bundle of Balance:

A full array of cuts for a diversity of dishes

A few quick notes:

- All beef has a 7-10 day hang time.
- All beef is vacuum-sealed.
- Steaks are packed individually.
- Roasts & brisket are usually cut to be about 3-4 pounds each.
- **(Disclaimer) Animals vary, and so do butchers. We do our absolute best to aim for consistency, but the total number of steaks and roasts will vary per animal.** Nevertheless, averages have been listed below for a $\frac{1}{4}$ | $\frac{1}{2}$ | and **whole beef**.

If this cutsheet is nearly what you want, but you want to make some modifications, feel free to let us know via email (masterblendbeef@gmail.com) or phone (352)807-5709.

~~~~~ The Cuts ~~~~~

Thick-cut Steaks:

6 | 12 | 24 x 1.25" Ribeyes
5 | 10 | 20 x 1.25" New York Strips
6 | 12 | 24 x 1.25" petite sirloin steaks
2 | 4 | 8 x 1.25" thick cut chuck eye steaks
2 | 4 | 8 x 1.25" thick cut Denver steaks
3 | 6 | 12 x 2" tenderloin filets
2 | 4 | 8 x 2" thick-cut London Broils

Thin-cut Steaks:

4 | 8 | 16 x $\frac{3}{4}$ -inch sirloin tip steaks
2 | 4 | 8 x $\frac{1}{2}$ -inch chuck steaks
4 | 8 | 16 x $\frac{1}{2}$ -inch shoulder steaks
2 | 4 | 8 x packs of $\frac{1}{4}$ -inch cubed steaks
2 | 4 | 8 x Flat iron steaks
4 | 8 | 12 x Skirt / flank / flap steaks

Roasts:

1 | 2 | 4 x Chuck roast
 $\frac{1}{2}$ | 1 | 2 x Picanha roast
 $\frac{1}{2}$ | 1 | 2 x Rump Roast
 $\frac{1}{2}$ | 1 | 2 x Shoulder roast
 $\frac{1}{2}$ | 1 | 2 x Tri-tip roast

Additional cuts:

$\frac{1}{2}$ | 1 | 2 x Brisket
4 | 8 | 16 x Osso Bucco
4 | 8 | 16 x Chuck/mock tenders
 $\frac{1}{2}$ | 1 | 2 x Shoulder tenders
1 | 2 | 4 x Packs short ribs

Ground beef:

~50 | ~100 | ~200 1-pound packs

Variety meats:

Liver, heart, tongue, tail, kidney, & dog/soup bones can be added as additional requests.